

## CHATS AND SKETCHES

## About Town and Elsewhere.

THE DOMICILE ERRECTED BY JOHN.\*  
[Or "The House That Jack Built" done in heroic verse, as it ought to be.]

Behold the mansion reared by dand Jack.  
See the malt stored in many a plethoric sack.

In the proud citadel of Ivan's binnacle.  
Mark how the rat's felonious fangs invade  
The golden stores in John's pavilion laid.

Adorn with velvet foot and Tarquin strides,  
Subtle Grimaldine to her quarry glides,  
Grimaldine grins that she the fierce rodent,  
Whose tooth insidious Johann's sackcloth rent!

Lo! now the deep-mouthed canine foe assault,  
That vexed the avenger of the stolen malt,  
Stored in the hallowed precincts of the Hall  
That rose complete at Jack's creative call.

Here stalks the impetuous cow with crumpled horn,  
Whereon the exasperating bound was torn,  
Who bayed the feline slaughter-beast that slew  
The rat prepossessing, whose keen fangs ran thro'.

The textile fibres that involved the grain  
Which lay in Hans' inviolate domain.  
Here walks forlorn the damsel crowned with rue,  
Lactiferous spots from vaccine dug who drew.

Of that cornucopious beast, whose tortuous horn  
Tossed to the clouds, in fierce, vindictive scorn,  
The harrising hound whose braggart bark and stir  
Arched the lithe spine and reared the indignant fur.

Of puss, that with sharp vengeful claw  
Struck the wild rat, in whose insatiable maw  
Lay reeking malt that rest in Juan's court we saw.

Robbed in senescent garb that seems in sooth  
Too long a prey to Chronos' froth tooth  
Behold the man whose amorous lip incline,  
Full with young Eros' ocellate sign.

To the fond maiden, whose lact-lact glands  
Drew alba-lact wealth from lacteal glands  
Of that immortal bovine, by whose horn  
Distill, to realms ethereal, was borne

The beast catheon, vexer of that ally  
Ulysses quadruped, who made die  
The old mordacious Rat that dared devour  
Antediluvian ale in John's domestic bower.

Lo here, with hirsute honors doff'd, succinct  
Of saponaceous locks, the Priest who linked  
In Hymen's golden bands the torn unruly  
Whose means exigent stared from many a rift.

E'en as he kissed the virgin all forlorn,  
Who milked the cow with implicated horn,  
Who in fine wrath the canine torturer  
Slew, and never a hint of glory!

That dared to vex the insidious muricide,  
Who let auroral effluence thro' the peit  
Of that rat that robbed the palace Jack had built.

The loud cantankerous shanghai comes at last,  
Whose shouts arouse the shorn ecclesiast,  
Who sealed the vows of Hymen's sacrament  
To him who, robed in garments indigent,  
Excoletates the damsel lactiferous,  
The emulgent of that horned brute morose,  
That tossed the dog that worried the cat  
That bit.

The rat that ate the malt that lay in the  
house that Jack had built.

[The foreigner who can read the following lines correctly is a master of the English language.]

Wife, make me some dumplings of dough,  
They're better than meat for my cough.  
Pray, let them be boiled through and through,  
But not till they're heavy or tough.

Now, I must be off to my plough,  
And the boys (when they've had enough)  
Must keep the flies off with a bough,  
While the old mare drinks at the trough.

## THE APPROACH OF SPRING.

Found on a Lawyer's Desk.

Whereas on divers boughs and sprays  
Now sundry birds are heard to sing,  
And nivers flowers their heads upraise,  
To hail the coming of spring.

The memory of your youthful hours  
As green as those said sprays and boughs,  
As fresh and sweet as those said flowers,  
The birds aforesaid, happy pairs,

Love, 'mid the aforesaid boughs enshrine  
In fresh nests, themselves, their heirs,  
Administrators and assigns.  
Oh, busiest of Cupid's court,

Where tender plaintiffs actions bring,  
Season of frolic and of sport,  
Hail, as aforesaid, coming spring.

## IT'S IMPOSSIBLE

## To Disprove Facts. It Is Decidedly Easy to Verify Montpelier Opinion.

Nothing by way of an introduction could be added to the experiences and opinions given below, which could increase their value. Montpelier people can safely be left to draw their own conclusions based on such convincing proof as this citizen offers. What is there lacking in evidence like this to satisfy a dyed-in-the-wool doubting Thomas?

Mrs. C. F. Brockway of Sutton, Vt., says: "From reading an advertisement in a Montpelier paper I came to the conclusion if Doan's Kidney Pills cure kidney complaint and the distressing complications arising from inactivity or irritation of these organs, why won't they cure me? I made an inquiry the next day at the drugstore, and as he did not have them I wrote to Montpelier for them and received them from Lester H. Green, druggist. Doan's Kidney Pills were just what I needed. I was getting along famously when LaGrippa prostrated me. When the attack abated somewhat, severe kidney trouble set in, and I had to do something at once. My husband searched Sutton for Doan's Kidney Pills and drove to Lyndon for them, but was unsuccessful in procuring them there. What I endured before a second supply reached me from Montpelier is hard to describe. I can only add to my opinion of Doan's Kidney Pills that I am confident I would never have been as bad as I was. I found Doan's Kidney Pills of great benefit and if my experience will be the means of alleviating such sufferers you have my permission to publish it."

Then dropped book upon his knee,  
And said his life was dreary.  
"From day to day I still must tread  
The same old round of duty—  
Of darning socks and baking bread,  
Without one glimpse of beauty.

From week to week my landmarks are  
A sermon dail on Sunday;  
On Friday night the Plainville Star,  
The weekly wash on Monday.

And oh! there's never a line of grace,  
And never a hint of glory!  
She sighed and lengthened her pretty face  
"It's always the same old story!"

She dried her eyes and curled her hair,  
And went to the prayer-meeting—  
From the garden gate the vestry stair  
The self-same words repeating.

At last the final hymn was sung,  
And all the prayers were ended,  
When one from the doorway crowd among  
Her homeward steps attended.

They left at length the village street,  
And sprang the low wall over,  
To cross thro' Captain Peaseley's wheat,  
And Deacon Escombe's clover.

The moon seemed shining overhead  
To flood the path with glory;  
They whispered low, but what they said  
Was—"only the same old story!"

"TWINKLE, TWINKLE, LITTLE STAR,"  
Scintillate, scintillate, globe vivify;  
Fain would I fathom thy nature specific,  
Lofely poised in ether capacious,  
Strongly resembling a gem carbonaceous.

When torrid Phoebus refuses his presence,  
And ceases to lamp us with fierce incandescence,  
Then you illumine the regions super-nal—  
Scintillate, scintillate, semper nocturnal.

When the victim of hopeless peregrination,  
Gratefully halts your minute cosmo-nation,  
He could not determine his journey's direction  
But for your bright scintillating protection.

"THE STRENGTH OF TWENTY MEN."  
—When Shakespeare employed this phrase he referred, of course, to healthy, able-bodied men. If he had lived in these days he would have known that men and women who are not healthy may become so by taking Hood's Sarsaparilla. This medicine, by making the blood rich and pure and giving good appetite and perfect digestion, imparts vitality and strength to the system.

The non-irritating cathartic—Hood's Pills.

BRINGING UP CALVES.

Method Here Described Is Intended to Lay the Foundation of Strong, Healthy Cows.

When I find a calf dropped I do not let it suck the cow once. I feed it milk fresh from the mother until it is five days old, and then I give it four quarts of milk at a feed—more or less, according to its size—and warmed to the temperature of new milk, or 90 degrees. I teach it to drink by putting two fingers in its mouth, separated a trifle, so that the milk may be drawn up easily. For otherwise the little creature would hold its tongue so tightly to the palate that no milk could be sucked up at all. After one of these lessons, it will sometimes drink fairly well, and almost always after the second or third. If it does not, I do not, as a rule, consider it worth raising. Thus started, I increase, with the growth of the calf, the quantity of milk, and in a fortnight's time I feed that which is not skimmed until 12 hours old. The calf then having attained the age of about eight weeks, I give it a handful of crushed oats or a mixture of corn meal and bran, and augment the ration gradually as the animal grows and needs it. Good, strong, healthy, sleek-looking calves are the result, calves that readily bring five and six dollars apiece when only three months old. If part of them should be retained, however, the milk feeding is kept up until they are six months old. In this way a waste product is utilized for economically laying the foundation of strong cows, milk being the very best food for developing the bone and muscle and the full growth of the vital organs, that a young calf can have.—Fred O. Silbey, in Epitomist.

"I had a stomach trouble twenty years and gave up hope of being cured till I began to use Kodol Dyspepsia Cure. It has done me so much good I call it the savior of my life," writes W. E. Wilkinson, Albany, Tenn. It digests what you eat.—W. E. Terrell & Co.

**A PILL A DAY**

One of Parson's Pills every day for a week will do more to cure Biliousness, Sick Headache and Constipation, and all Liver and Bowel Complaints, than a whole box of irritating, drastic pills or remedies.

Put up in glass phials, boxed, etc.

J. S. JOHNSON & CO., Boston, Mass.

## WE ARE RICH IN GEMS

## Every Kind But One Is Found in the United States.

This Country Has Never Taken Its Proper Place Among the Nations That Produce Precious Stones.

The United States have never taken their proper place among the gem-producing countries, principally, it would appear, because of the superior gains offered in the metal mines, says the Brooklyn Eagle. Patient and skillful working of the gem mines, however, would appear to promise, as well as many of the metal industries. There are in Montana supplies of beauty and value. True, they are light in color, but they have more brilliancy than the Asian sapphires, and often exhibit dichroism, or double color, under different lights. The supposition that a sapphire should be dark blue is possibly responsible for the slowness of their acceptance in the market, but, as a matter of fact, sapphires are not of necessity blue; they are green, yellow, purple, white, and when they are red we call them rubies, for the ruby and sapphire are identically the same, save for a fraction of a per cent. of the coloring matter.

Every gem known to the lapidary has been found within our borders, except that form of chrysoberyl known as alexandrite, a stone most commonly found in the Urala, and showing green by day and red by artificial light. We have also found but few of the car-colored garnets of which Russia furnishes such remarkable and beautiful examples, and none have their brilliancy, though the red garnets of Arizona and contiguous territory are unsurpassed in richness. We have several gems, moreover, that are almost peculiar to this country, and that should be used more extensively because of their intrinsic beauty. Such are the golden beryls of Connecticut, that are of a brilliant yellow, full of light and sparkle, and the curious chlorastrolites and thomsonites of Lake Superior, that are useful as green or mottled grounds in the making of designs.

Among the lesser known but interesting and often beautiful minerals that are found in this country and that lend themselves to purposes of ornament are the gressgreen hiddenite, the superior of emerald in vivacity; the duller green diopside, the uatellite, which is a rival of turquoise, if it can be made to keep its color and texture; the zircon, of red and brown, and especially the tourmaline, which presents a wide range of color, from jet black to almost water white, and including pink, brown, blue and almost every shade of green. These tourmalines are more appreciated abroad than they are at home, and whereas we buy sapphires and rubies from Burmah, and diamonds from Africa, and topazes from Japan and Brazil, and turquoises from Persia, we remain seemingly indifferent to the gems that come from Maine and Connecticut. Collectors have known them for years, however, and have prized them at their value. Many of the crystals show two and even three colors, being red at one end and green at the other, or green without and deep pink within. Of these tourmalines \$2,000 worth were mined last year at Mount Mica, Me.

Turquoise has been known to the Indians of the southwest for centuries, and there is good reason to believe that it was mined by the Aztecs. Brooklyn capital has been invested in one of the New Mexico mines, and it is said that a superior quality has been produced. There is probably no ornamental stone that is so extensively imitated. Hundreds of people are wearing what they suppose to be turquoise, but is in reality glass or enamel of a composition that closely copies its color and apparent texture, and does not fade, as the stone itself is apt to do. There has been an addition to the semiprecious stones of a new variety of garnet known as rhodolite, of a pale rose red, but not many specimens have been brought to the cities, and it has not appeared to any extent in jewelry. It would seem to be worth our while to work our gem deposits more thoroughly, for, according to the report for 1898 by Mr. George P. Kunz, the expert, there continues to be a profitable activity in the making of jewelry. This country has imported as much as \$14,500,000 worth of gems and gem material in a single year, while the home production has always been relatively slight, albeit there is a gain. In 1898, for instance, the production of precious stones in the United States represented about \$161,000, as against \$130,000 in the year before, and \$99,000 in the year before that. The indications are that we have mineral veins and deposits that will, when adequately worked, offer rewards far in excess of these figures.

"After suffering from severe dyspepsia over twelve years and using many remedies without permanent good I finally took Kodol Dyspepsia Cure. I did me so much good I recommend it to everyone," writes J. E. Watkins, Clerk and Recorder, Chillicothe, Mo. It digests what you eat.—W. E. Terrell & Co.

## Good Cookery

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## ABOUT SALADS.

By Louis Role.

Of spring and summer dishes much has been written, and particularly about salads, but the subject is not yet exhausted because there are reish and salads not yet discussed in this department. We are too prone to think that nothing but a combination of lettuce, lobster, chicken or salmon makes a salad, when, as a matter of fact, salads that are desirable and tasty are made from almost anything that goes into our tables.

We would not recommend a salad made of cold baked beans, yet one can be made and is often served under some foreign name. Of course, there is added to the beans something green to help carry the dish, but the beans have the true Boston flavor. There are, however, some salads that appear equally ridiculous at first that will be appreciated when tried. We will take, for instance, the various cheese salads. There are several of these, and everyone of them will please the person who loves cheese and will give a pleasing variety to that staple dessert.

## AMERICAN CHEESE SALAD.

Take one-quarter of a pound of good rich cheese, not too strong, and grate it; if not fine enough run through a sieve and then mix with it enough mayonnaise dressing to make the result smooth and creamy. Shred the crisp leaves of a head of lettuce, arrange on the bottom of a salad dish and spread over the cheese. This, as well as other cheese salads, should be served with toasted cracker.

## NEUFCHATEL SALAD.

Divide half-pint of the cheese into quarters and then cut these pieces crosswise into thin slices; cut into thin slices an equal amount of crisp radishes; arrange lettuce leaves on a platter and on them place the slices of radishes and cheese alternately; pour over a mayonnaise or, better, a light French dressing, and send at once to the table. The small cream cheeses in the market may be treated in the same way as the Neufchâtel.

## CARDINAL SALAD.

This salad may be made of peas, beans, cauliflower or almost any vegetable to your liking, as it takes its name from the color of the dressing and the use of beets as a garnish. Boil a large red beet until tender and cut into thin slices, which you put to soak in vinegar for three hours. You will then prepare your salad, using the vinegar in which the beet has soaked to make the mayonnaise, and cutting the beets into dice for a garnish. The effect of the red dressing is striking.

## GREEN PEA SALAD.

Arrange a salad bowl with lettuce leaves to cover the bottom and sides; chop sufficient cold lamb or chicken to make a cupful and spread it over the lettuce; add in the center of the dish two cupfuls of cold cooked green peas, and over all pour a rich French dressing in which has been mixed a half-teaspoonful of dry English mustard. If lamb is the meat used add also to the dressing three or four sprigs of mint that you have previously chopped very fine.

## CRESS SALAD IN TOMATOES.

A handsome salad is made by cutting off the tops of round ripe tomatoes and carefully removing the seeds and soft pulp; shred very fine some fresh crisp watercress, and mix it with mayonnaise dressing enough to make a thick paste; fill the tomatoes with the mixture, putting a little dressing on top of each and serve on lettuce leaves in individual dishes. Remember to always have your vegetables fresh and crisp and cold water, and do not be afraid to garnish so as to give a good appearance. A salad is one thing that cannot well be overdone.

## FOR YOUR SCRAP-BOOK.

Recipes From Many Sources and of Acknowledged Worth.

STEWED RHUBARB.  
Make a rich syrup by adding sugar to water in which strips of orange peel have been boiled until tender; lay in a single layer of rhubarb in pieces about three inches long and stew gently until clear. When done remove and cook another layer. The skin of an orange should be used for two and one-half pounds of rhubarb.

CODFISH A LA MODE.  
Pick up fine a teaspoonful of codfish and mix it with two cups of mashed potato, one pint of cream, two well-beaten eggs, half a cupful of butter, and salt and pepper to season. When well mixed place in a baking dish and bake twenty-five minutes.

A BREAKFAST DISH.  
Cut some stale bread into medium slices, remove the crust, make a batter of three eggs and a pint of milk; soak the bread in this; fry in a buttered pan till a rich brown.

RINGED POTATOES.  
Peel large potatoes and cut them round and round in parings or rings, as you would peel an apple. Fry in clean, deep fat; drain, sprinkle with salt and serve hot.

BAKED RHUBARB.  
Cut the rhubarb into pieces about one inch long, put into a baking dish in layers with an equal weight of sugar, cover closely and bake.

DICED TURNIPS.  
Cut white turnips into dice an inch square and boil in salted water to which a little sugar has been added; when done dry for a moment and then add half a cup of cream and a beaten egg and serve hot.

## NURSERY COOKERY.

## THE HALF-GROWN CHILD AT TABLE—HIS MANNERS.

By Christine Terhune Herrick.

(Continued from last week.)

One of the ways in which grown people who are well bred in other respects show a conspicuous lack of good manners is by the fashion in which they eat soup. In this regard many Americans bear comparison bravely with foreigners.

"Did you hear an awful noise out of the East about dinner time last evening?" wrote a girl from a London boarding-house to her sister in New York. "If you did, it was the four Russians at our table getting away with the soup."

If it were only the Russians alone! But the Germans, French and Italians are hardly less noisy, and our British cousins are about on a level with ourselves. If any one who has never noticed it before will pay heed to the racket with which the first course of a dinner is disposed of, she will cease to wonder at my plea that the rising generation, at least be taught to eat soup quietly.

Soup, by the way, is one of the most important articles in the child's dietary, and is about as economical as well as wholesome. An item of food as can be seen from the bones of a roast, is found. The child who has tucked away a big bowlful of milk soup or broth to begin his meal, will not have the longing for as large a portion of meat as he would otherwise desire. Moreover, the soup is not only easily digested, but nourishing and strengthening, when properly made.

## AN ECONOMICAL BROTH.

Take a quart of good stock of any sort, whether made from fresh meat or from the bones of a roast, make little difference. If bones are used, break them up small with a hammer before putting the water upon the. This would not do if a clear soup were to be made, but it will answer perfectly for a broth. Let all simmer slowly together, bones, a sliced onion, a little carrot, a stalk or two of celery and of parsley, and water to cover all until the liquid has cooked down to half its original quantity. Let the soup become cold on the meat, and when well chilled turn it off through a strainer that will remove the grease as well as the bones, etc. See that the soup is seasoned with salt and pepper, as well as with the herbs and vegetables that were cooked in it, and just before taking it from the fire lay in the tureen half a dozen slices of bread cut into neat strips. Serve a portion of this to each one in helping out the soup. If you wish to vary this you may have bread lightly toasted, or you may add dice of cooked corn or a little barley or rice as well as the bread.

## CREAM SOUPS.

All of these are made in practically the same way. The foundation may be the contents of a can of peas rubbed through a colander, or the liquor strained from a can of tomatoes, or a cupful of mashed potato left over from the day before, or of almost any kind of cold vegetable,—turnips, spinach, beans, cauliflower and the like. In any case the vegetable must be made soft enough to rub through a colander, either by the addition of milk or of water, and seasoned to taste. To the potato or turnip or tomato may be added a little onion, while the vegetables, with a pronounced flavor of their own, will need little beyond salt and pepper. When the vegetables are hot it may be mixed with three cups of milk, which has been thickened with a tablespoonful, each, of butter and flour. All should be cooked together, stirring constantly, until smooth and thick, and then served.

## FOR YOUR SCRAP-BOOK.

Recipes From Many Sources and of Acknowledged Worth.

CHEERY PRESERVES.  
Sour cherries are equally good for the purpose of preserving. Seed them very carefully and allow an amount of sugar equal to the fruit; take half of the sugar and sprinkle it over the fruit; let stand about one hour; pour into a preserving kettle and boil slowly for ten minutes; skim out the cherries, add the rest of the sugar to the syrup, boil, skim and pour over the cherries; the next day drain off the syrup, boil, skim if necessary, add the cherries, boil twenty minutes and seal up in small jars.

STUFFED EGGS.  
Cut in two hard-boiled eggs, remove the yolks, chop and mix with them chopped cold chicken, or veal a little minced onion or parsley, a few soaked bread crumbs, salt and pepper and the yolk of an uncooked egg to bind the mass together. Fill the cavities caused by removing the yolks, put the halves together, roll in beaten egg and bread crumbs, place in a wire basket, brown in hot fat and serve with tomato sauce.

PRESERVED CITRON.  
Boil the citron in water until it is clear and soft; take out and put into syrup of sugar and water and boil until the sugar has penetrated the fruit. Take up, spread on dishes to dry slowly, sprinkling several times with powdered sugar. Pack in boxes with sugar between the layers.

POTATO SOUP.  
In one gallon of water place a half dozen potatoes chopped fine and one teaspoonful of rice; boil forty-five minutes; add a lump of butter the size of an egg into which a tablespoonful of flour has been worked and boil fifteen minutes longer; just before taking from the fire add a teaspoonful of sweet cream.

## LEGAL NOTICES.

## COMMISSIONER'S NOTICE.

**ESTATE OF JOSEPH LANG.**  
The undersigned, having been appointed by the Honorable Probate Court, for the District of Washington, to receive, examine and adjust all claims and demands of all persons against the estate of JOSEPH LANG, late of Cabot, in said District, deceased, and all claims and demands in offset thereto, hereby give notice that we will meet for the purpose of receiving and adjusting the same, on the 10th day of June, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF NATHANIEL LAWSON.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of NATHANIEL LAWSON, late of East Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF CLARA RAVEY.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of CLARA RAVEY, late of Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF FERDINAND DEWEY.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of FERDINAND DEWEY, late of Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF CHARLES H. CARTER.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of CHARLES H. CARTER, late of Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF MARY J. CLEAVES.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of MARY J. CLEAVES, late of Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF MARCIA C. ELLIS.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will and testament of MARCIA C. ELLIS, late of Montpelier, in said District, deceased, was presented to the Court for Probate. It is ordered by the Court that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 10th day of June, A. D. 1900, at 10 o'clock P. M., each of said days, and that six months from the 10th day of April, A. D. 1900, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Cabot this 10th day of May, A. D. 1900.

T. H. LANCE, } Commissioner.  
J. H. HIGGINS, } Deputy Clerk.

**ESTATE OF HENRY R. STOCKPOLE.**  
STATE OF VERMONT,  
DISTRICT OF WASHINGTON, ss.

In Probate Court, held at Montpelier, in and for said District, on the 23d day of May, A. D. 1900, an instrument purporting to be the last will